2019-2020

Hors d'oeuvres & Reception Menu

Passed Options

FRIED OYSTERS
served in a spoon with remoulade sauce $4 per piece

SEARED AHI TUNA
with seaweed salad, siracha aioli, won ton crisp served in an Asian spoon $5 per piece

GRILLED PEACH AND GOAT CHEESE CROSTINI
with prosciutto and micro greens $4 per piece

FRIED GREEN TOMATO
Served in a spoon with shrimp-black eye pea relish, and remoulade $4 per piece

PETIT CRAB CAKE
served with remoulade and local greens $5 per piece

MONTE CRISTO
traditional pan-fried ham and cheese and lingonberry compote sandwich $4 per piece

BLACK AND BLUE CROSTINI
Blackened flat iron steak, blue cheese fondue, and red onion confit $4 per piece

VEAL PARMESAN MEATBALLS
tomato sauce and fresh mozzarella on a crostini $4 per piece

TOMATO BRUSCHETTA
crisp french bread and goat cheese mousse $4 per piece

SHRIMP AND GRIT CAKE
with spicy tomato jam $4 per piece

PECAN CHICKEN SALAD FILO CUP
house-made with grapes, pecans, red onion and black pepper $4 per piece

MUSHROOM TARTS
tart shell with wild mushrooms $4 per piece

PIMENTO CHEESE & BACON JAM CROSTINI
southern style pimento cheese, house-made bacon jam, crisp crostini $4 per piece

All menu items will incur a 20% service charge and a 10% state tax

Displayed Options

Vegetarian Options

MINI VEGETABLE SPRING ROLLS
sesame-ginger dipping sauce $7 per person

VEGETABLE QUESADILLA
jack cheese, squash, zucchini, peppers, onions, fresh cilantro served with salsa and sour cream $6 per person

STUFFED PEPPADEW PEPPERS
breaded with parmesan and stuffed with goat cheese $7 per person

SPINACH AND PARMESAN STUFFED MUSHROOMS
wilted spinach and parmesan in a béchamel sauce garnished with cheese $7 per person

FRIED MAC N' CHEESE
spicy marinara on the side $7 per person

FIG AND GOAT CHEESE FLATBREAD
petit flatbread with roasted fig and goat cheese mousseline $8 per person

RASPBERRY AND BRIE PURSES
in puff pastry $7 per person

COMPRESSED WATERMELON *(Seasonal)*
fresh basil and manchego cheese in a spoon topped with white truffle-honey vinaigrette $7 per person

ASSORTED FINGER SANDWICHES
cucumber and fresh dill, pimento cheese, house-made pecan chicken salad $6 per person

CAPRESE SKEWERS
heirloom tomatoes, fresh mozzarella, basil and a balsamic reduction $7 per person

FIG AND GOAT CHEESE SALAD COUPE
spring mix, dried black mission figs, goat cheese crumbles, cherry tomatoes, and balsamic vinaigrette $6 per person

PEAR AND BLUE CHEESE SALAD COUPE
Arugula, blue cheese crumbles, fresh sliced pear, candied pecans, and apple cider vinaigrette $6 per person

MARINATED TOMATO, CUCUMBER AND RED ONION SALAD
served in a coupe glass with micro greens $5 per person

BLACK BEAN AND CORN SALAD COUPE
cilantro creme fresh and pico de gallo $5 per person

CAESAR SALAD COUPE
hearts of romaine with creamy parmesan dressing, tomatoes, and parmesan crisps $6 per person

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STRAWBERRY SPRING MIX SALAD COUPE
spring mix, goat cheese, sliced strawberries and toasted almond with strawberry rice vinaigrette
$6 per person

COMPRESSED WATERMELON COUPE *(Seasonal)*
fresh basil, arugula, manchego cheese topped with white truffle-honey vinaigrette $7 per person

Seafood Options

MINIATURE CRAB CAKES
remoulade sauce $9 per person

BOILED SHRIMP COCKTAIL SHOOTER
cocktail sauce and lemons $9 per person

GRILLED SHRIMP SATAY
sweet sesame-soy dipping sauce $9 per person

SMOKED SALMON PINWHEELS
caper cream cheese and brunoise of red onions $8 per person

BANG BANG SHRIMP
With popcorn shrimp and spicy tomato sauce $11 per person

BUTTERFLIED FRIED SHRIMP
cocktail sauce and fresh lemons $12 per person

FRIED OYSTERS
cocktail sauce and fresh lemons $15 per person

Chicken Options

NASHVILLE HOT FRIED CHICKEN SLIDERS
lightly breaded chicken tossed in cayenne pepper oil dressed with pickle slices $8 per person

JALAPENO BACON CHICKEN WRAPS WITH APRICOT
fresh tenderloin of chicken, applewood smoked bacon, dried apricot and pickled jalapeno $7 per person

HONEY PECAN CHICKEN BISCUITS
southern biscuit with lightly breaded chicken topped with fresh honey and toasted pecans $7 per person

CHICKEN TENDERS
homestyle fried with honey-mustard and honey chipotle sauces $7 per person

GRILLED CHICKEN SATAY
jumbo chicken tenderloin served with teriyaki cilantro dipping sauce $7 per person

CHICKEN EMPANADAS
cilantro crème fraîche $9 per person

SOUTHWESTERN RANCH CHICKEN QUESADILLAS
jalapeño jack cheese, peppers, onions, scallion, cilantro sour cream and salsa $7 per person

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Pork Options

PULLED PORK SLIDERS
bbq sauce and french fried onions $8 per person

SAUSAGE AND CHEESE STUFFED MUSHROOMS
maple infused sausage and smoked cheddar $7 per person

PORK TENDERLOIN SLIDERS
jack cheese, jalepeno aioli and red onion confit $7 per person

HAM BISCUITS
thinly sliced smoked ham and honey mustard $7 per person

BBT CROSTINI
bacon, roma tomato, fresh basil leaf served open face with lemon mayonnaise $7 per person

ANTIPASTI SKEWERS
salami, provolone cheese, grape tomatoes, fresh mozzarella, artichoke heart, pepperoncini and olives $8 per person

PORK POT STICKER
sweet chili sauce $7 per person

SAUSAGE AND CHEDDAR CHEESE PINWHEELS
pork sausage and cheddar cheese rolled in puff pastry $8 per person

COMPRESSED PINEAPPLE
pesto and fried prosciutto served in a spoon $7 per person

Beef Options

BRAISED SHORT RIB AND VEGETABLE EGG ROLL
slow cooked short rib, cabbage, cilantro, carrots in an eggroll wrap served with parsley aioli $9 per person

CARNE ASADA QUESADILLAS
grilled steak with asadero cheese, scallion, lime sour cream and fire roasted salsa $8 per person

SHORT RIB POT PIE
braised short rib wrapped in a puff pastry $11 per person

MINI PHILLY CHEESE STEAKS $11 per person

ROAST BEEF SLIDERS
horseradish sauce and swiss cheese *(served cold)* $7 per person

MINI TRADITIONAL BURGER SLIDERS
dressed with american cheese, ketchup and mustard $7 per person

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BEEF TENDERLOIN SLIDERS
horseradish cream and arugula $12 per person

BEEF TENDERLOIN BRUSCHETTA
arugula, & horseradish aioli on crisp french bread $8 per person

MINI BEEF WELLINGTONS
petit piece of beef tenderloin with mushroom duxelles baked in puff pastry $10 per person

Cold Dips

TRADITIONAL HUMMUS DIP $6 per person
served with pepperoncini, roasted red pepper tapenade, feta, soft pita and baked pita chips

ROASTED RED PEPPER HUMMUS $6 per person
made with carrots, celery, soft pita and baked pita

CHARRED ONION DIP
homemade potato chips $6 per person

PIMENTO CHEESE SPREAD
assorted crackers and celery $6 per person

TOMATO BRUSCHETTA
fresh tortilla chips and toasted french bread $7 per person

Hot Dips

SPINACH, ARTICHOKE AND PARMESAN DIP
crisp corn tortilla chips and toasted baguette $7 per person

QUESO FUNDIDO
melted jack cheese with spices and green chilies served with fresh corn tostadas $6 per person

WARM BACON, GRUYERE, AND CARAMELIZED ONION DIP
toasted baguettes and pita chips $7 per person

CRABMEAT AU GRATIN DIP
toasted baguettes and tortilla chips $9 per person

DIP SAMPLER DISPLAY (CHOOSE 3) $10 per person
your selection of three hot or cold dips

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Carving Stations

ROASTED TENDERLOIN OF BEEF
horseradish cream, mustard, and yeast rolls $19 per person

PRIME RIB
horseradish sauce and yeast rolls $16 per person

CARVED TOP ROUND
horseradish sauce and yeast rolls $12 per person

ROASTED RACK OF LAMB
mint jelly and yeast rolls $18 per person

BLACKENED PORK LOIN
creole mustard and yeast rolls $14 per person

ROASTED TURKEY BREAST
sweet mustard and yeast rolls $8 per person

BOURBON GLAZED SMOKED HAM
sweet mustard and biscuits $9 per person

All Carving Stations Require a Chef Attendant at $75.00 per Attendant

Displays

CROSTINI DISPLAY
includes all of the following:
grilled peach and goat cheese crostini, tomato bruschetta crostini, beef tenderloin crostini, pimento cheese and
bacon jam crostini and bbt crostini
$11 per person

SALSA DISPLAY
mild tomato salsa, spicy tomato salsa, pico de gallo and black bean salsa served with tortilla chips $10 per person

DOMESTIC CHEESE DISPLAY
smoked gouda, sharp cheddar, smoked cheddar, brie, pepper jack, dill havarti and swiss served with crackers and fresh breads $7 per person

LOCAL CHEESE DISPLAY $13 per person
includes all local cheeses, crackers and fresh baked breads
Thomasville, GA: Tomme, Asher Blue
Sequatchie, TN: Cumberland, Dancing Fern
Alexandria, AL: Red Hill Cheddar (white cheddar)
Harpersville, AL: Fresh Goat Cheese

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ALABAMA FARMER'S MARKET TABLE

(May-Sept. only)

local cheeses, fresh sliced Alabama farmers market tomatoes, fresh watermelon slices, grilled fresh peaches, fresh cherries, fresh sliced plums, marinated okra and corn salad, served with fresh baked breads, crackers and an
assortment of mustards $18 per person

BOUNTIFUL DISPLAY

seasonal fruit display, grilled vegetables served on la plancha, raw crudité, and domestic cheeses
$14 per person

MARINATED AND GRILLED VEGETABLES

served on la plancha with assorted dips $8 per person

VEGETABLE CRUDITE

ranch dipping sauce $6 per person

FRESH SEASONAL FRUIT DISPLAY $8 per person

ANTIPASTA BOARD

salami, mortadella, capicola, pepperoni, fresh mozzarella, provolone, thomasville tomme, pepperoncini peppers, roasted tomatoes, assortment of olives and marinated artichoke hearts served with fresh baked soft breads and crackers $15 per person

CHACUTERIE BOARD

Local cheese, salami, mortadella, capicola, prosciutto, olives, pickled vegies, chicken liver mousse, pork pate, breads, and crackers $ 20 per person

FLATBREAD PIZZA DISPLAY $15 per person

Grilled chicken, pesto and provolone
Margarita: marinated roma tomatoes, olive oil, fresh mozzarella and basil
Pepperoni and Cheese
Cheese

SALAD COUPE DISPLAY $11 per person

Your selection of three of the following:

Fig and Goat Cheese Salad
Pear and Bleu Cheese Salad
Marinated Tomato, Cucumber and Red Onion Salad
Black Bean and Corn Salad
Caesar Salad
Strawberry Spring Mix Salad
Compressed Watermelon Salad *(Seasonal)*

BOILED SHRIMP DISPLAY

cold boiled shrimp displayed over ice with fresh lemons and cocktail sauce $18 per person

RAW BAR

oysters, boiled shrimp, smoked shell fish served with saltines, array of hot sauce, cocktail sauce and fresh
lemons $20 per person

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Stations

SOUTHERN STATION
three traditional southern flavors: collard greens, pulled pork, truffle mac n' cheese layered in a martini glass topped with french fried onion strings
$12 per person

BISCUIT BAR *(Attendant Not Available)*
fried chicken biscuits and ham biscuits served with a variety of house made mustards, chutneys and jams
$12 per person

LOW COUNTRY SHRIMP AND GRITS
low country style tasso ham fumé with stone ground grits and assorted toppings of tomatoes, scallions, bacon, cheddar and parmesan cheese
$15 per person

QUESADILLA STATION *(Attendant Not Available)*
beef and pepperjack cheese quesadilla, chicken ranch quesadilla, and cheese and veggie quesadilla, served with salsa, sour cream, jalapenos, lettuce, guacamole, and queso
$14 per person

TUSCAN PASTA
cheese tortellini, bowtie pasta, penne pasta with Italian sausage, roasted tomatoes, shrimp, grilled chicken,
zucchini, squash, onions, mushrooms, garlic olive oil and white wine served with marinara and alfredo sauce
served with garlic bread
$14 per person

SOUTH OF THE BORDER
grilled chicken and marinated flank steak tacos with peppers, onions, soft tortilla, sour cream, lettuce, tomatoes, jalapeños, and black beans with tortilla chips, salsa and queso
$13 per person

TUNA TAR TAR
cucumber and spicy mayo served with avocado-cilantro salad, wasabi, soy, pickled gingers in a parmesan cup $16 per person

MAC N' CHEESE STATION
macaroni with traditional cheddar mornay and white truffle sauce with wild mushrooms, grilled chicken, shrimp, bacon bits, scallions, parmesan cheese and diced tomatoes
$12 per person

MASHED POTATO STATION
toppings include; butter, sour cream, bacon, scallions, tomatoes, cheddar and parmesan, grilled chicken, braised shredded short rib and sautéed shrimp
$12 per person | $8 per person without protein

CRAWFISH ETOUFEE STATION
with dirty rice and rich tomato sauce with hot sauce display and bacon bits, cheese, and scallions
$ 13 per person

Buffet Attendants are Available for Stations at $75.00 per Attendant

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Late Nite Bites

MINI GRILLED CHEESE &TOMATO SOUP SHOOTER
mini grilled cheese sandwich triangle paired with homemade tomato soup shooters
$7 per person

MINI FLATBREAD PIZZAS
your choice of one pizza topping *(you may order your own sticker to place on the individual pizza boxes)*
$7 per person

TACOS
soft taco with ground beef, lettuce, tomato, cheese, and a green onion infused sour cream served in an individual taco shell box
$8 per person

MINI SLIDERS AND FRIES
traditional burger sliders dressed with american cheese, ketchup and mustard with a shooter of fries and ketchup *(you may order your own sticker to place on the individual burger boxes)*
$10 per person

CHOCOLATE CHIP COOKIES & MILK
a classic homemade silver dollar chocolate chip cookie served with a shooter glass full of milk
$6 per person

Sweet Displays

THE COOKIE JAR
assorted pecan sandies, oatmeal, chocolate chips, peanut butter cookies, brownies, and blondies
$5 per person

DESSERT SHOOTERS
Bailey's chocolate cheesecake, white chocolate champagne cheesecake, lemon curd mousse, cookies and cream mousse
$10 per person

THE SIGNATURE COLLECTION
Chef selection of assorted mini cream brulees, assorted truffles, and seasonal mini cheesecakes
$18 per person

DECADENCE COLLECTION
Dipped—chocolate strawberries, decorated brownies, seasonal macaroons, assorted mini cupcakes, triple chocolate fudge cookies, and dipped white chocolate pretzel stick with edible flowers and dessert towers
$20 per person

ICE CREAM BAR
set up in The Club's ice cream cooler cart with cones and cups
vanilla, chocolate, and strawberry ice creams with assorted condiments to include: sprinkles, whipped cream, candied pecans, oreo cherries, white chocolate curls, and chocolate and caramel sauces
$8 per person

GELATO BAR
set up in The Club's ice cream cooler cart with cones and cups
your selection of two flavors: vanilla bean, chocolate, cookies & cream, dulce de leche, lemon, mint chocolate chip, pistachio, raspberry and tiramisu
$10 per person

THE CLUB TRADITIONAL ORANGE ROLLS $4 per person

THE CLUB ORANGE ROLL COOKIES $4 per person

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